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EDMONTON, CANADA

# menu

CANADIAN NATIONAL HOTELS LIMITED

# THE SALE OF BOTTLED BEER

*to bona fide registered guests has been authorized by the Alberta Liquor Control Board, daily, excepting Sundays and legal holidays. This Service is open between the hours of 10 a.m. and 10:30 p.m. Phone orders to "Room Service"*

## BEVERAGE LIST

White Rock, split.....	.50
"    "    pint.....	.65
Poland Water, quart .....	.85
Vichy Water, quart .....	.85
Canada Dry Sparkling Water, pint .....	.30
Canada Dry Tonic Water, pint.....	.35
Sicks' Club Soda, pint .....	.30
Apollinaris, pint... ..	.50
Canada Dry Ginger Ale, split.....	.20
"    "    "    "    pint.....	.30
Calgary Dry Ginger Ale, split.....	.20
Sicks' Dry Ginger Ale, pint .....	.30
Pepsi-Cola .....	.20
Coca-Cola .....	.20
7-Up, split .....	.20
Big Orange or Lemon, pint.....	.20
Orange, Lemon or Lime Crush .....	.20
Fresh Fruit Soda Lemonade, made up .....	.45
Fresh Fruit Lemonade, made up.....	.35
Fresh Fruit Orangeade, made up.....	.35
Lime Juice, per order (4 oz).. ..	.30
Fresh Fruit Lemon Juice, per order (2 oz).....	.25
Fresh Fruit Orange Juice, per order (4 oz).....	.35
Grape Juice, per order (4 oz) .....	.30
Macdonald Cup, pint .....	.85
"    "    quart .....	1.50
Bromo Seltzer .....	.20

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### *Charges for the Service of Ice to Guest Rooms:*

For not more than 6 persons .....	.25
For 7 to 12 persons .....	.50
For more than 12 persons.....	1.00

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## ROOM SERVICE

*The Main Dining Room closes at 8:30 p.m. daily. For the convenience of our Guests, Room Service will remain open until midnight. From 12 noon until 11:30 p.m. the following menu will be available:*

## HORS D'OEUVRES

Celery en Branche, 50	Celery and Olives, 75	Stuffed Celery, 80	Queen Olives, 50
Stuffed or Ripe Olives, 65	Seafood Cocktail, 85	Herring, 90	Green Onions or Relishes, 35
Domestic Antipasto, 65	Assorted Hors d'Oeuvres, 1.55	p.p.	Sardines: Canadian, 60; Imported, 1.00
Fresh Lobster Supreme, 1.75; Cocktail, 1.50		Crabmeat or Shrimp Supreme, 1.45; Cocktail, 1.30	
Domestic Caviar, 2.75; Canape, 1.85	Buffet Russe, 1.60	Salami on Rye, 80	Fruit Supreme, 75
Stuffed Egg, Diable, 55	Smoked Salmon, 1.10	Half Grapefruit, 40	Half Grapefruit Supreme, 75

## SOUPS

Puree of Peas, 50	Onion Soup, 50	Essence of Tomatoes, 55	Mock Turtle Soup, 50
Strained Gumbo, 55	Jellied Consomme, 50	Chicken Broth, 50	Cream of Tomatoes, 50

## EGGS and FISH

Bacon or Ham & Eggs, Country Style, 1.25 Spanish Omelette, 1.30 Mushroom Omelette, 1.35  
 Scrambled Eggs with Bacon, Ham or Sausages, 1.35  
 Fried Filet of Sole, Tartare, 1.55 Baked Filet of Sole au Vin Blanc, 1.65  
 Broiled Red Spring Salmon, Mirabeau, 1.60  
 Baked Stuffed Half Lobster, Thermidor or Cardinal, 2.60; Whole, 4.50 Cold Half Lobster, 2.25  
 Lobster, Newbourg in Chafing Dish, 3.75, Shrimps, 3.25, Scallops, 3.15

## ENTREES

Club Steak, 2.20      Minute Steak, 2.50      Sirloin Steak, 3.40      Filet Mignon, 3.50  
Chicken or Sweetbread Pattie a la King or a la Reine, 1.80      Mushroom Garnish, .55  
Chicken a la King in Chahing Dish, 2.25      Welsh Rarebit, 1.55      Sweetbreads Sauté, Clamart, 1.85  
Broiled Lamb Chops, 2.20      Half Spring Chicken; Broiled, Fried or Sauté, 2.25  
Breast of Chicken, any style, 2.60      Calf Liver, 1.55; with Bacon, 1.85  
Garniture: Bouquetiere, Primeur, Mixed Grill or Planked, for one, 80; for two or more, 50 each

**COLD DISHES** Served with Potato Salad

Assorted Cuts, 1.60; with Chicken or Turkey, 1.95 Sliced Chicken or Turkey, 2.25 Ham, 1.80  
 Veal and Ham Pie, 1.50 Tongue, 1.40 Ribs of Beef, 2.50 Lamb, 1.50 Salmon, 1.50  
 Gosling or Duck, 2.25

### SANDWICHES (Plain or Toasted)

Club House, 1.40	Tongue, 65	Roast Beef, 80; Hot, 1.30	Monte Cristo, 1.00
Finger, 50	Egg Salad, 50	Lettuce, 40	Tomato, 40
Denver, 80	Cheese, 40	Club, 1.20	Lettuce and Tomato, 70
		Ham, 70	Sardine, 50
		Chicken, 1.10	Hot Chicken, 1.40

## VEGETABLES

String Beans, 40    Beets in Butter, 30    Canadian Peas, 35    Spinach, 45    Carrots in Butter, 30  
Cauliflower, 45    Asparagus Tips, 80    Stewed Corn or Tomatoes, 30    Corn Niblets, 40

## POTATOES

Boiled, 25	Mashed, 25	Julienne, 30	Saute, 30	Hashed Brown, 30	Baked, 25
Lyonnaise, 35	au Gratin, 40	French Fried, 30	Home Fried, 35		

## SALADS

Princess, 1.30	Lettuce, 90	Lettuce and Tomato, 95	Vegetable, 90	Fruit, 1.10	Mexican, 85
Combination, 1.10	Chicken, 1.75	Salmon, 1.30	Crabmeat or Shrimp, 2.25	Lobster, 2.60	

## DESSERTS, FRUITS, Etc.

Comport of Fresh Fruit.	1.25; Large, 1.75	Fruit Cake, 35	Apple Pie, 30
French Pastry, 35	Stewed Fruit (Compote), 60	Cup Custard, 25	Apple, 15
Orange, 20	Banana (1), 20 or Sliced with Cream, 35		Rice Pudding, 30
Assorted Petits Fours, 35	Assorted Cakes, 50	Ice Cream, Vanilla or Flavored, 30	

## CHEESE

Canadian, 35	Pimento or Relish, 30	Trappist, 45	Gouda, 40	Imperial, 45
Chateau, 30	Philadelphia Cream, 30	Petit Gruyere (Imported), 40		Canadian Blue, 50

**TEA, COFFEE, Etc.**

Tea, 30	Coffee, 30	Iced Coffee, 30	Iced Tea, 30	Sanka Coffee, 35
Vi-Tone, 25	Bovril, 30	Cocoa or Chocolate, 25		Instant Postum, 25
Ovaltine, 25	Individual Milk, 15		Buttermilk or Chocolate Milk, 15	

